IHO Blitz – Preliminary Round

Regulation Tossups

(1) **This person stated that Wensleydale is close to the best cheese in the world in one essay. One book by this author notes that mining households in Lancashire and Yorkshire often ate factory-made, foil wrapped cheeses and 'blended' butter in *The Road to* (+) *Wigan Pier*. In this author's most famous work, the protagonist is given "a hunk of bread, a cube of cheese, a mug of milkless (*)** Victory coffee" before eventually loving Big Brother. For the points, name this author who wrote about cheese in Winston Smith's diet in *Nineteen Eighty-Four*.

ANSWER: George **Orwell** (or Eric Arthur **Blair**)

(2) **The 1981 Agriculture and Food Act called for five hundred and sixty million pounds of this cheese to be distributed by non-profit organizations to the needy. (+) This commodity cheese was controlled by the U.S. federal government from World War Two to the early 1980s. (*)** For the points, name this processed cheese product distributed through federal food assistance programs that became symbolic of American poverty relief efforts.

ANSWER: **government cheese** (prompt on "processed cheese" or "American cheese")

(3) **The "de Meaux" variety of this cheese was manufactured as early as the seventh century and is described as having been tasted by Charlemagne in 774, after which he had two carts of it sent to Aachen annually. This cheese was named the "king of cheeses" (+) in 1815 by Talleyrand at the Congress of Vienna. It differs from the similar Camembert in that this cheese typically has a milder flavour and ripens in a (*)** cave or cellar. For the points, name this soft cow's-milk cheese, named for the region in Northern France from which it originates.

ANSWER: **brie**

(4) **A sign at a restaurant serving this food stating "WHEN ORDERING PLEASE SPEAK ENGLISH" was removed prior to the 2016 Democratic National Convention. John Kerry faced ridiculed after he ordered this food "with Swiss" in 2004, (+) and it was invented by the Olivieri brothers. Two rival restaurants serving this food lie across Passyunk Square from each other, called Pat's and (*)** Geno's, and it is known for its use of Cheez Whiz. For the points, name this sandwich served on a hoagie roll, associated with Philadelphia.

ANSWER: **Cheesesteak**s (accept anything having to do with **steak** and **cheese**; accept equivalents such as Philly **cheesesteak**s)

(5) **In 1411, Charles the Sixth granted the people of this cheese's namesake town a monopoly on its production, and in 1925 this cheese was the first recipient of France's AOC certification, controlling its production and naming rights. (+) This cheese is made entirely from the milk of the Lacaune breed of sheep, and the mold strain that gives it its distinctive character is found specifically in the (*)** soil of the caves of its region. For the points, name this blue sheep's milk cheese from southern France.

ANSWER: **Roquefort**

(6) **This treatment reduces water activity at the surface of the cheese while promoting the growth of tolerant organisms like *Brevibacterium linens* in washed-rind varieties like raclette and Taleggio. (+) Cheeses subjected to this treatment may form a natural rind due to the osmotic gradient it creates, which helps preserve interior moisture. The addition of calcium chloride to the (*)** liquid medium helps maintain curd structure during this step. For the points, name this cheese aging process involving immersion in saltwater.

ANSWER: **brining** (or immersion in **brine**; prompt on answers containing the word "salt" without "brine")

(7) **This dish was claimed to have been invented at both Le Café Idéal in Warwick and Le Roy Jucep in Drummondville. The Ashton fast food chain is known for this dish, as is the La Banquise restaurant. (+) Joel Edmundson of the St. Louis Blues ate this dish from the Stanley Cup, and this dish was served at a state dinner between Justin Trudeau and Barack Obama. (*)** For the points, name this Québécois dish consisting of gravy poured over french fries and cheese curds.

ANSWER: **poutine**

(8) **This man's techniques eventually enabled large-scale production of cheeses like Brie and Camembert without the risks of tuberculosis and brucellosis. This man's biological work laid the foundation for modern cheesemaking by proving the importance of (+) microbes in spoilage. In 1987, the Food and Drug Administration ruled that all milk and milk products must undergo a (*)** process named after this man to be sold through interstate commerce. A father of the germ theory of diseases, for the points, who is this French discoverer of microbial fermentation?

ANSWER: Louis **Pasteur**

(9) **The first specific mention of this cheese appears in the 11th century under the name "prosphatos," though earlier mentions exist from the second century of preserving cheese in brine. This cheese's name derives from the Italian word for "slice" (+) and it is commonly used in dishes such as tyropita, spanakopita, and Greek salad. It is typically made from either sheep's milk or a mixture of sheep and goat's milk, (*)** and comes in blocks. For the points, name this crumbly white cheese originating from Greece.

ANSWER: **feta**

(10) **An Alexander Nderitu poem rhymes this title substance with *Titanic* star John Cleese. A reference in the *Oxford English Dictionary* from 1542 uses this phrase to describe the youngest, under-ripened varieties of this substance. (+) An idiom referencing this dairy material is used to criticize people for their gullibility. John Haywood's 1546 book of proverbs is credited with originating the idiom suggesting that the (*)** moon is made of, for the points, what colorful substance?

ANSWER: **green cheese** (do not accept or prompt on "cheese" alone)

(11) **The earliest mention of this cheese appears in the Decameron from 1348, in which Bocaccio imagines "a mountain, all of grated" this cheese, and this cheese is believed to have been created by the Benedictine monks of the Emilia region in the 13th century. (+) Since 1953, this cheese has been accepted by the bank Credito Emiliano as collateral for small business loans. (*)** For the points, name this "King of Cheeses" whose production is limited to specific regions of northern Italy and requires minimum aging of twelve months.

ANSWER: **Parmigiano-Reggiano** (prompt on "Parmesan")

(12) **This cheese is often garnished with spearmint, and its production involves poaching curds in whey after initial pressing, giving it a rubbery texture and high melting point. (+) After feta, this cheese is the second-most common to be used in the Greek dish saganaki. This cheese is protected as a geographical indication in the European Union, as a (*)** protected designation of origin, or PDO. For the points, name this semi-hard cheese from Cyprus, known for being grillable without melting.

ANSWER: **halloumi**

(13) **Lactalis created a "p'tit" cheese named for this region in 1987. The use of hybrid Assaf sheep to produce a certain cheese within this region has drawn controversy, and towns which are encompassed within its Denomination of Origin include Gorbea. (+) The Ossau-Iraty cheese is also produced in this region, where the Latxa sheep is used to make a certain cheese, also made by the Carranzana breed in its (*)** Biscay area. For the points, name this region known for its idiazabal cheese, situated in northern Spain.

ANSWER: **Basque** Country (or **Euskal Herria**)

(14) **This cheese is today mostly linked with a specific nation, but its origin stories include its invention by 16th-century Afghan and Persian nobles and its refinement by 17th-century Portuguese curdling techniques to help create its basis, *chhena*. (+) According to other lore, this cheese was first made into *shahi* and korma dishes in (*)** Mughal royal kitchens. Often carved into elaborate designs, for the points, what is the most common type of cheese of the Indian subcontinent?

ANSWER: **paneer** (also accept **chhena** before mentioned)

(15) **A man in this animated series is revived using stinking bishop cheese and watches Cheese Network News. The first animated short in this series, which was directed by Nick Park, depicts a man's journey to the moon aboard a rocket ship in search of cheese. (+) The short film "A Close Shave" in this animated series shows one title character's affection for Wensleydale cheese. A Wensleydale creamery in Hawes, North Yorkshire (*)** has a partnership with, for the points, what British animated series about an inventor and his dog?

ANSWER: ***Wallace and Gromit***

(16) **Auguste Gaulin patented the first machine used in this process, which he displayed at the 1900 Paris World's Fair. Robert Manton Burnett helped introduce this method to the U.S. and founded a company with Gaulin. (+) Devices used in this process were improved upon in 1920 with the introduction of "annular orifices" which modified the use of capillary tubes. (*)** For the points, name this method which evenly distributes and disperses fat globules in milk, often used in cheesemaking.

ANSWER: **homogenization** (accept word forms)

(17) **Despite being named after a village in Cambridgeshire, this cheese cannot be produced there, as it is not located in the counties permitted by its DOP designation. Daniel Defoe described this cheese in 1724 as "our English Parmesan," and George Orwell called it (+) "the best cheese of its type in the world" in his "In Defense of English Cooking." This cheese is produced in both blue and white varieties, with the blue being inoculated with (*)** fungus for a characteristic taste and smell. For the points, name this crumbly English cow's milk cheese.

ANSWER: **Stilton**

(18) **Dental remains from this region demonstrate ancient dairy consumption in the Gelintang site, and its *chura kampo* is made from leftover curds from boiling buttermilk. (+) This region is the source of a type of cake called Thue, which uses cheese made from an animal referred to as a "dri," served during occasions such as the Sho Dun Festival and the Losar New Year. This region is famed for its exceptionally hard (*)** chhurpi cheese. For the points, name this plateau region where cheese is made from yak milk.

ANSWER: **Tibet** Autonomous Region (accept **Tibet**an Plateau; accept **TAR**; accept **Xizang** Autonomous Region; accept **Bod**)

(19) **After the death of Elizabeth the Second, this person recounted sneakily placing cheese dropped on the floor back on a table at Balmoral while the Queen was watching. In a famous 2014 speech at a Conservative Party Conference, this person stated: "We import two thirds of our cheese. That is a disgrace." (+) This woman lost her Norfolk constituency to Terry Jermey in a 2024 Labour landslide. (*)** For the points, name this shortest-tenured British Prime Minister, who served for 50 days in 2022 before stepping down in favor of Rishi Sunak.

ANSWER: Liz **Truss** (or Mary Elizabeth **Truss**)

(20) **In 1170, King Henry the Second bought 10,240 pounds of this cheese at a farthing per pound, and this cheese's mass production began when Jesse Williams built America's first cheese factory in Rome, New York in 1851. (+) This variety became the foundation of processed cheese products when James Lewis Kraft developed pasteurization methods in 1916 for his packaged cheese business. (*)** For the points, name this sharp-flavored cheese that originated in the English village of the same name in Somerset.

ANSWER: **cheddar** cheese

(21) **A specific example of this food item has been used since 1986 by *The Economist* as a global cost-of-living index. This food partly titles a 1978 song and casual restaurant chain founded in 2002 by Jimmy (+) Buffett. This food item is in the name of a website that was begun in 2007 and is credited with popularizing animal-based internet memes using the phrase "I Can (*)** Has?" For the points, identify this food item, whose famous variants include the Juicy Lucy, Patty Melt, and, starting in 1967, the Big Mac.

ANSWER: **cheeseburger** (prompt on "hamburger")

(22) **Shards of holed pottery dating back to this period were found in the Urnfield pile dwellings near Lake Neuchatel, Switzerland, and are hypothesized to be rudimentary cheese strainers. (+) Another grouping of clay pots found along the Dalmatian Coast and dating to this period contain the earliest known remains of cheese. (*)** For the points, name this archaeological period of prehistory during which scientists believe cheese was first purposefully created.

ANSWER: **Neolithic** (or New **Stone Age**)

(23) **This cheese type was first mass-produced by a mayor who brought paved roads to Chester, New York. This cheese is, in modern U.S. and UK recipes, a key component of a cake that may date to medieval Europe when carrots (+) were used as a cheap sugar substitute. This cheese type has been in Americanized Asian dishes, such as crab (*)** rangoon, since the mid-20th century. For the points, name this cheese, whose best-known brand was founded in 1880 by a company named for, but not based in, Philadelphia.

ANSWER: **cream** cheese

(24) **One ad campaign for this product was criticized for implying that each serving contained the same amount of calcium as five glasses of milk. This product's fat content is too high to qualify for the label "Pasteurized Process Cheese" (+) and was sold as a "Pasteurized Process Cheese Food" until a recipe change forced its manufacturer to relabel it. This product, introduced in 1950, is notably not cut off a block of cheese; (*)** its "slices" are instead formed individually and then wrapped. For the points, name this orange cheese product sold by Kraft-Heinz.

ANSWER: **Kraft singles** (prompt on partial answers)

(25) **Cheeses from this country include Pikauba and Bleu Benedictin, and cheese has been produced in this country since roughly 1610, mostly in the style of French cheeses until other foreign influences arrived. Oka cheese was manufactured by Trappist monks in this country until 1981, when the recipe was sold to (+) Agropur. This country is also known for its cheese curds, which are used to top French fries along with (*)** gravy to create poutine. For the points, name this country whose cheeses are primary produced in Quebec and Ontario.

ANSWER: **Canada**

Extra Question

(1) **This dish uses brick cheese when cooked in rectangular trays resembling automotive drip pans in Detroit, and Raffaele Esposito is said to be the first establishment to have served it with (+) mozzarella. Gorgonzola is almost always used in this food's "quattro formaggi" form. The crust of this food is often stuffed with cheese when it is made in its (*)** "Chicago-style" deep-dish form. For the points, name this Italian dish originally from Naples, consisting of bread topped with tomato and cheese.

ANSWER: **pizza**